

DINNERLY



Smoky Barbecue Pork Sandwich with Pickles and Sweet Potato Chips



30 minutes



2 Servings

Here's our nifty riff on pulled pork – and ready in half the time! Simply stir-fry pork strips in smoky barbecue spices, then pile into rolls with a quick cucumber pickle.

WHAT WE SEND

- 1 sweet potato
- 1 Lebanese cucumber
- 1 onion
- 10g smoky barbecue seasoning ¹⁷
- pork stir-fry
- 2 white bread rolls ^{1,6}

WHAT YOU NEED

- 2 tbs olive oil
- 1 tbs white vinegar
- 1 tsp sugar
- 2 tbs mayonnaise ³

TOOLS

- 2 oven trays
- baking paper
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 795kcal, Fat 40.8g, Carbs 60.6g,
Proteins 42.9g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled sweet potato** into 1cm-thick chips. Thinly slice the **cucumber** and **onion**.



2. Roast sweet potato

Put the **sweet potato**, **1 tbs olive oil** and **1 tsp smoky barbecue seasoning** in a bowl, season with **salt and pepper** and toss to coat. Put on the lined tray and roast for 20 mins or until tender. Reserve the bowl.



3. Pickle cucumber

Meanwhile, put **1 tbs white vinegar** and **1 tsp sugar** in a large bowl, season with **salt** and stir until the sugar dissolves. Add the **cucumber** and toss to coat. Set aside to pickle. Separate the **pork stir-fry** into the reserved bowl. Add the **onion**, **remaining smoky barbecue seasoning** and **1 tbs olive oil**, season with **salt and pepper** and stir to combine.



4. Cook pork and onion

Heat a medium frypan over high heat (see Kitchen 101). Cook the **pork and onion**, stirring, for 3 mins or until the pork is cooked through and the onion is softened. Remove the pan from the heat. Cut the **bread rolls** in half. Put on an oven tray, cut side up, and bake for 5 mins or until lightly toasted.



5. Serve up

Drain the **cucumber**, discarding the pickling liquid. Spread the **bread roll** bases and tops with **mayonnaise**. Layer the bases with the **pork and onion mixture** and **pickled cucumber**, then sandwich with the tops. Serve with the **sweet potato chips** and enjoy!



6. Kitchen 101

It's important to have your pan very hot before adding the pork, otherwise it may stew slightly and become tough.